CORRALILLO

CABERNET SAUVIGNON

VINTAGE: 2016

D.O.: Valle del Maipo

TECHNICAL INFORMATION

Alcohol: 14%

Total Acidity: 4.73 g/l

Residual Sugar: 2.32 g/l

pH: 3.73

Produced cases: 1.900

CORRALILLO

Matetic VINEYARDS

ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: -

HARVEST

The 2016 season was rather cool, with a summer cooler than the previous year, and a particularly cold and cloudy January. The harvest for Corralillo Cabernet Sauvignon took place in mid-April with excellent fruit quality showing great expression of the aromas, flavors, and acidity.

VINEYARD

Our 2016 Cabernet Sauvignon comes from one of the most coastal sectors of the Maipo Valley, very close to the Maipo River and influenced by both the Andes Mountains and the Pacific Ocean. The soil is colluvial with a presence of rocks at all depths and good drainage, which enables optimal ripening and concentration in the grapes.

VINIFICATION

The grapes were hand-picked and underwent a 7-day pre-fermentation cold maceration. Specific enological techniques such as native yeasts and organic nutrition during alcoholic fermentation were used to ensure good body and aromatic typicity. The wine had a 15-day post-fermentation maceration before the final blend was made, with the goal of seeking complexity and balance and to express the season in terms of weather and terroir. The wine aged for 18 months in French oak barrels from different cooperages and forests and with varying levels of toast.

TASTING NOTES

This wine is a deep, bright red-violet color. The nose offers a combination of ripe red fruits, spices, and chocolate, and a balsamic touch typical of the area. The mouth-filling palate has well-rounded and balanced tannins and a juicy, persistent finish.

FOOD PAIRING

Perfect with grilled red meats and meats in general as well as aged cheeses and charcuterie. Serve at 18°C.